



HOTEL ELDORADO

LAKESIDE SINCE 1926

Executive Chef Dimitri Bakalos

APPETIZERS

FRENCH ONION SOUP	18
focaccia croutons, gruyere brûlée <small>GF*, DF*</small>	
ELDORADO CLASSIC PRAWN COCKTAIL	28
tiger prawns, cocktail sauce, horseradish, lemon <small>GF, DF*</small>	
STEAMED MUSSELS	28
chardonnay fennel soubise, grilled garlic sourdough <small>GF*</small>	
ALBACORE TUNA CRUDO	22
beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic <small>GF*</small>	
BEETROOT CARPACCIO	18
whipped goat cheese, mandarin, walnut brittle, puffed wild rice, fresh mint, orange vinaigrette <small>GF, V*</small>	
CAESAR SALAD	17
baby romaine leaves, roasted garlic dressing, crispy prosciutto, rye crumb, grana padano, aged balsamic, charred lemon <small>GF*, V*</small>	
STEAK TARTARE	28
chili lime marinade, sweet soy, sesame, scallion, cured egg yolk, puffed nori cracker <small>GF*</small>	
MISO CARROT RISOTTO	19
confit fennel, preserved lemon butter, grana padano <small>GF</small>	

FOR THE TABLE

TRUFFLE POMMES FRITES	14
SEASONAL VEGETABLES	12
GRILLED ASPARAGUS	14

PARTNERS & SUPPLIERS

codfathers, centennial, don-o-ray farms, mycro greens, hart marketing, tanto latte, honest farms, gordon food supply, valoroso foods, wise earth farm.

GF Gluten-free

GF* Gluten-free Alternative

DF Dairy-free

DF* Dairy-free Alternative

V Vegan

V* Vegan Alternative

 Heritage Selection



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ENTRÉES

WILD MUSHROOM LUMACHE	32
black truffle & brandy cream sauce, spinach, grana padano <i>GF*</i>	
SEAFOOD ARRABBIATA LINGUINI	42
prawns, scallops, mussels, white wine, grana padano, fresh basil & parsley <i>GF*, DF*</i>	
CHICKEN CHASSEUR	38
hunter sauce, rosemary gnocchi, parsnip purée, seasonal vegetables <i>GF*</i>	
GRILLED CAULIFLOWER	32
kabocha romesco, stewed cannellini beans, preserved lemon, seasonal vegetables, <i>GF, V</i>	
BEEF SHORT RIB	54
yukon gold mashed potatoes, seasonal vegetables, sauce bordelaise, salt & vinegar crispy potato strings <i>GF, DF*</i>	
FILET MIGNON	59
yukon gold mashed potatoes, seasonal vegetables, café de paris butter, sauce bordelaise <i>GF, DF*</i>	
PISTACHIO CRUSTED RACK OF LAMB 	56
toma cheese polenta, seasonal vegetables, sauce bordelaise <i>GF, DF*</i>	
BEEF TOMAHAWK	195
<i>smashed fingerling potatoes, seasonal vegetables, hunter sauce & chimichurri</i>	
BLACK COD	51
caramelized honey & black sesame glaze, crispy rice, seasonal vegetables, shiitake broth <i>GF, DF</i>	
STEELHEAD	46
pan seared fingerling potatoes, yarra valley salmon roe, seasonal vegetables, blistered cherry tomato beurre blanc <i>GF, DF*</i>	

ENHANCEMENTS

Lobster Tail ~ 42	Roasted Wild Mushrooms ~ 8	Sauce Bordelaise ~ 8
Sautéed Garlic Prawns ~ 15	Caramelized Onions ~ 4	Sauce Chasseur ~ 6
Pan Seared Scallops ~ 26	Foie Gras Butter ~ 6	

El for the Holidays



Gather in Elegance at The El

This holiday season, celebrate in style at The Legendary El.

Whether it's an exclusive dinner or a company soirée,
immerse your guests in an atmosphere of sophistication,
gourmet cuisine, and sparkling cheer.

Make your Christmas gathering *one to remember*.

Email us at **salesteam@eldoradoresort.ca** to reserve today!

Breakfast with Santa!

Celebrate the spirit of the season with our

Festive Gourmet Brunch, offered on

December 13th and 20th from 9 AM to 12 PM.

Families are invited to indulge in a luxurious holiday dining experience featuring chef-inspired creations and seasonal delights. Children will also enjoy the magic of the morning with a special visit and photo opportunity with Santa Claus!